

~ Varieties ~

Arkansas Black ~ An antique apple believed to have originated from a Winesap seedling in Arkansas in 1870. Medium size apple, smooth, round, dark red to almost black in color with yellow flesh. Hard and crunchy texture, distinctive aromatic flavor. A semi-tart flavor, not a sweet apple.

Candy Crisp ~ Sweet, juicy taste. This beauty showed up as a chance seedling in one of the oldest Red Delicious blocks in the country, in the Hudson Valley in New York. It is a glossy yellow apple with an extremely mild, somewhat pear-like flavor. What a unique apple!

Enterprise ~ Firm and crisp, spicy aroma and mild tartness. The parentage is complex, but includes McIntosh, Golden Delicious, and Rome Beauty - as well as the ubiquitous crab apple *Malus floribunda*. The apples are a glossy red color, and can be stored for 3-6 months in a domestic fridge. While Enterprise is good for eating fresh, it is perhaps better as a cooking apple where its tart flavor can be used to advantage.

Goldrush ~ A crisp dessert apple with a tart tang that sweetens with age. Excellent fresh or in pies or crisps. A cooperative breeding program of the Illinois, Indiana, and New Jersey Agricultural Experiment Stations developed the Goldrush apple and Illinois designated it the official state fruit in 2008. The name "goldrush" refers to the golden color and the "rush" of rich, spicy flavor. A properly stored goldrush apple will keep its crisp, firm texture and complex flavor for at least seven months. The skin of a goldrush apple is greenish-yellow with occasional bronze to red blush at harvest, which turns to solid deep yellow in storage.

Granny Smith ~ Granny Smith apples are crisp, juicy, and tart which makes them perfect for either baking in pies, stewed in sauces or eating out of hand. They're also great in salads because once cut, they keep their color longer than most other apples. This apple was discovered in Australia in the 1860s as a seedling growing in a compost bin. The true parentage is still unknown. The discoverer, a Mrs. Maria Smith (sometimes referred to as Mary Smith) found that the apple was versatile for cooking and eating, and was involved in spreading its popularity. In an inspired piece of marketing she called the new apple Granny Smith. By the 1960s Granny Smith was practically synonymous with 'apple' and the variety was used by the Beatles as the logo for their company 'Apple Records'.

Grimes Golden ~ Grimes Golden is one of our local favorites and is believed to be one of the parents of Golden Delicious. Roundish or slightly oblong in form, the fruit is small to medium in size, and the skin is greenish-yellow, ripening to a clear yellow. The yellowish flesh is crisp and tender, with a spicy, sweet flavor. A good all-purpose dessert and cooking apple, it contains 18.81% sugar that ferments to a 9% alcohol, was popular for the making of hard cider in the Blue Ridge Mountains of Virginia, and it has been a favorite for making apple butter in our county. Grimes Golden was found by Thomas Grimes in Brooke County, West Virginia, in 1804, near the town of Fowlersville. This town is near Wellsburg, West Virginia, where John Chapman, better known as Johnny Appleseed, and his brother established a nursery.

Honeygold ~ Tastes like Golden Delicious with a kiss of honey. Fruits are golden yellowish green with a bronze blush.

Jonafree ~ Jonafree is a 'Jonathan'-type fruit with more red color, less acid, and a firmer texture. It has a bright red color and a spicy, fragrant sweet-tart taste. These apples make flavor-filled pies, cider and yummy old-fashioned candied apples.

Jonagold ~ Jonagold stores for three months. Fruits are large and yellow with a red blush, with excellent eating and dessert qualities. Jonagold is a Golden Delicious x Jonathan cross.

Liberty ~ This medium sized, round fruit has red stripes with greenish undercolor and are similar to McIntosh apples, tart with a course texture. Liberty is used as an all purpose apple and can be eaten fresh, used in processing (sauces, pies, baking), and freezing. Liberty's flesh is nearly white and very crisp. This apple can be stored from 3-6 months. Flavor intensifies in storage.

Myra Fuji ~ Fuji is surely one of the more attractive modern apple varieties. Its main characteristic is the lovely pink speckled flush over a yellow-green background. It is also crisp and juicy, with dull white flesh which snaps cleanly. The flavor is predominantly sweet, and very refreshing especially if slightly chilled. Fuji comes from Japan, where it was developed in the 1940s, but its parentage is all-American. Fuji is a cross between the widely grown Red Delicious and Ralls Janet, which is much less well known but is probably the reason for Fuji's attractive pink flush.

Red Fuji ~ Sweet, firm and juicy, our Red Fuji extends the season for these popular apples after our Myra Fuji season is over. They're a favorite from the grocery, but wouldn't you rather pluck these crisp, juicy,

aromatic apples off trees? Long-lasting flavor - they keep for months when refrigerated.

Royal Empire ~ The sweetness of Delicious and the flavor of McIntosh! Empire apples have a sweet-tart taste that is ideal for eating and salads but also great for sauce, baking, pies and freezing.

Snow Sweet ~ SnowSweet has white, crisp flesh that's sweet, delicious and perfect for fresh eating. Probably our best choice for apple salad as it remains crisp and white long after cutting.

Supreme Staymared ~ The Supreme Staymared is a sport variety of the Stayman apple. The Stayman apple, also known as the Stayman Winesap, was discovered in Kansas in 1866. The Stayman is similar to a Winesap apple, yet it is a whole variety on its own. It has a hard, crispy yellow flesh. Its flavor is tangy and is best for baking, sauces, and ciders. For a fresh eaten tart apple, its flavor is superb.

Ultra Gold ~ Ultra Gold is a new variety of Golden Delicious and retains that delicious sweet flavor. Ultra Gold's fruit has a better storage life and is less susceptible to shriveling than other Golden Delicious apple cultivars.

Winesap ~ Probably the most well-known and well-regarded of all antique southern apples, Winesap is a useful addition to the home orchard because of its reliable cropping and good keeping properties. Although the particular origin of the 'Winesap' is not clear, it was known during the Colonial period and is thought to have come from New Jersey. The first mention appears to be in 1804. The apple was called wine-sop and it was said to have a "sweet, but not sprightly taste". Coxe described it

and provided an illustration in his 1817 book, *A View of the Cultivation of Fruit Trees*. Coxe and other authors mention its use for cider. Winesap was a popular apple in the United States until the 1950s. The Winesap fruit is small to medium with a deep, cherry red skin and a crisp, yellow flesh. It is all-purpose, being used for fresh eating, cider, apple butter, and pies.